

**§ 184.1698 Rue.**

(a) Rue is the perennial herb of several species of *Ruta* (*Ruta montana* L., *Ruta graveolens* L., *Ruta bracteosa* L., and *Ruta calepensis* L.). The leaves, buds, and stems from the top of the plant are gathered, dried, and then crushed in preparation for use, or left whole.

(b) The ingredient is used in all categories of food in accordance with § 184.1(b)(2) of this chapter at concentrations not to exceed 2 parts per million.

(c) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[43 FR 3705, Jan. 27, 1978]

**§ 184.1699 Oil of rue.**

(a) Oil of rue is the natural substance obtained by steam distillation of the fresh blossoming plants of rue, the perennial herb of several species of

*Ruta*—*Ruta montana* L., *Ruta graveolens* L., *Ruta bracteosa* L., and *Ruta calepensis* L.

(b) Oil of rue meets the specifications of the "Food Chemicals Codex," 4th ed. (1996), pp. 342–343, which is incorporated by reference in accordance with 5 U.S.C. 552(a) and 1 CFR part 51. Copies are available from the National Academy Press, Box 285, 2101 Constitution Ave. NW., Washington, DC 20055 (Internet address <http://www.nap.edu>), or may be examined at the Center for Food Safety and Applied Nutrition's Library, Food and Drug Administration, 5100 Paint Branch Pkwy., College Park, MD 20740, or at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030, or go to: [http://www.archives.gov/federal\\_register/code\\_of\\_federal\\_regulations/ibr\\_locations.html](http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html).

(c) The ingredient is used in food under the following conditions:

**MAXIMUM USAGE LEVELS PERMITTED**

Food (as served)	Parts per million	Function
Baked goods and baking mixes, § 170.3(n)(1), of this chapter.	10	Flavoring agent and adjuvant, § 170.3(o)(12) of this chapter.
Frozen dairy desserts and mixes, § 170.3 (n)(20) of this chapter.	10	Do.
Soft candy, § 170.3(n)(38) of this chapter .....	10	Do.
All other food categories .....	4	Do.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[42 FR 14653, Mar. 15, 1977, as amended at 49 FR 5613, Feb. 14, 1984; 64 FR 1760, Jan. 12, 1999]

**§ 184.1702 Sheanut oil.**

(a) Sheanut oil is produced from sheanuts derived from the Shea tree *Butyrospermum parkii* and is composed principally of triglycerides containing an oleic acid moiety at the 2-position and saturated fatty acids, usually stearic or palmitic acids, at the 1- and 3-positions.

(b) The ingredient meets the following specifications when tested using any appropriate validated methodology:

- (1) Saponification value of 185 to 195,
- (2) Iodine value of 28 to 43,
- (3) Unsaponifiable matter not to exceed 1.5 percent,
- (4) Free fatty acids not more than 0.1 percent as oleic acid,
- (5) Peroxide value not more than 10 milliequivalents/equivalent (meq/eq),
- (6) Lead not more than 0.1 part per million (ppm),
- (7) Copper not more than 0.1 ppm.

(c) In accordance with § 184.1(b)(3), the ingredient is used in the following food categories at levels not to exceed current good manufacturing practice, except that the ingredient may not be used in a standardized food unless permitted by the standard of identity: Confections and frostings as defined in § 170.3(n)(9) of this chapter, coatings of soft candy as defined in § 170.3(n)(38) of